



Pan Fried Corn

Adapted from Add a Pinch

BAH Note: To make this creamy, add about 1/2 cup milk to the pan along with the corn.

- 4 strips bacon, cut into bite sized pieces
- 4 ears of corn, kernels cut off
- 1/2 teaspoon kosher salt
- 3/4 teaspoon cumin
- 1 tablespoon butter

Cook the bacon in a large frying pan over medium heat until browned, but not crisp. Add the corn kernels, salt, and cumin and cook for approximately 15 minutes, stirring every few minutes. Add the butter and stir to combine before serving.

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